

intrecci

**IRPINIA
AGLIANICO**

DENOMINATION

Irpinia Aglianico D.O.C.

GRAPE

(red grapes) Aglianico 100%

SOIL COMPOSITION

clay-calcareous

TRAINING SYSTEM

shoulder with guyot pruning system

PERIOD OF HARVEST

end of October

FERMENTATION

in stainless steel tanks at controlled temperature

AGEING

18 months in French oak barriques

ALCOHOL

13,5% vol

COLOR

deep ruby red

BOUQUET

scent of red fruits of the forest and black plums

PALATE

its tannins give a full bodied structure. It's well balanced acidity leaves a sense of freshness and cleanliness in the mouth

SERVING TEMPERATURE

room temperature

FOOD PAIRINGS

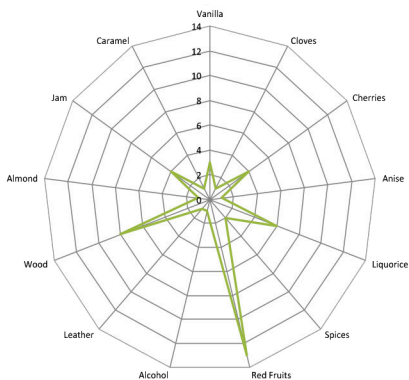
excellent with soups, meat dishes, red meats, fresh and mature cheeses



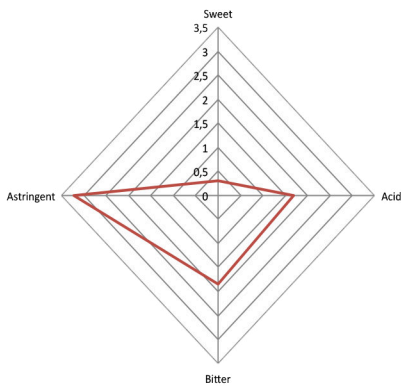
He fell in love with the white flesh of the countess, she was curious to see so much strength, virility of a country man. She used to hold a ball every year for him during the wine festival, that was held on the highest point of that holy place. After pressing grapes barefoot in the barrels, just once, she gave herself to him, masked, she slipped and he loved her there in the interweavings.

Sensory analysis

Scent



Taste



Aroma

